

Food Science and Technology (FDSCI&TK)

Recommended Grade Placement: 10-12

Recommended Prerequisite: Nutrition and Food Science

12204310

Credit: 1/2

Course Description: This technical laboratory course provides foundational training in the area of food science and technology. Content addresses food science principles; nutrition and wellness; food technology; world food supply; managing multiple family, community, and career roles; and career options in nutrition, food science, and food technology. Instructional topics include diet-related disorders, diets appropriate to the life cycle and other factors, therapeutic diets, chemical and physical changes that affect food product quality, technologies used in food processing and product development, food safety and sanitation standards, market research, legal issues, and food policies. Laboratory activities utilizing research methods related to current issues in food science, technology, and nutrition are included.

Facility and Resource Overview: This technical course utilizes a state-of-the-art content laboratory arrangement that accommodates development of Food Science and Technology essential knowledge and skills through locally selected instructional strategies. The essential knowledge and skills for the course provide for hands-on activities in a foods laboratory that includes some equipment for science experiments. New instructional materials, which address essential knowledge and skills for this course were adopted in November 2003. A list of state-adopted conforming and nonconforming materials is located on the TEA Web site at www.tea.state.tx.us/textbooks. A *Food Science and Technology Teacher's Instructional Guide* and *Reference Book* for implementing the TEKS for this course are also available from The Curriculum Center for Family and Consumer Sciences. In addition, utilization of a variety of up-to-date resources and technologies, including computers and software, is critical for enriched instructional effectiveness, relevance, and retention.